

RACKS

bar and kitchen

Starters

- Homemade soup with home baked bread – see special boards £4.75
- Potted chicken rillets with courgette chutney and home baked bread £6.50
- Salad of grilled asparagus, chorizo and shaved parmesan with toasted cumin butter £7
- Goat's cheese, sweet potato and caramelised onion frittata with roasted cherry tomatoes (v) £5.50
add Parma ham £6
- Baked camembert with home baked bread £7
- Sirloin steak strips and bacon flamed in Madeira & cream served on toasted ciabatta £8.50
- Crab, asparagus and chilli risotto with aged parmesan gratin & a balsamic reduction £7.50
- Loch Duart salmon cake with a creamy leek and dill sauce £6.50
- Cornish mussels steamed in a creamy Hoegaarden, garlic and parsley sauce £7
- Homemade flatbread. sun-dried tomato & chorizo, stilton & Parma ham or caramelized onion & goat's cheese £6

Mains

- Fish of the day – see special boards
- Chargrilled chicken breast stuffed with mozzarella and wrapped in Parma ham, with rosemary sweet potato dauphinoise and a wild mushroom sauce £13
- The Racks Burger – 100% prime beef with tomato & onion relish, oak smoked Applewood, crispy lettuce and fries £9.50
- The lamb burger – 100% Welsh lamb with mozzarella, tomatoes and tsatziki and fries £9.50
- 21 day hung 8oz Rib-eye steak, hand cut chips, vegetables or salad and your choice of pink peppercorn, red wine or wild mushroom sauce £17
- Honey and mustard pork sausages with caramelized leeks, scallion mash and sage gravy £9.50
- Loch Duart salmon cake with a creamy leek & dill sauce £12
- Crab, asparagus and chilli risotto with aged parmesan gratin and a balsamic reduction £12
- Sizzling chicken or steak fajitas with guacamole, salsa, cheese, sour cream and 4 wraps £13/£14
- Buffalo mozzarella & sun-dried tomato tart with chargrilled leeks, hazelnut dressing and sautéed potatoes (V) £9
- Goat's cheese, sweet potato and caramelised onion frittata with roasted cherry tomatoes (V) £8.50
add Parma ham £9.50
- Home baked Wiltshire ham, eggs and hand cut chips £8.50
- Cornish Mussels steamed in a creamy Hoegaarden, garlic and parsley sauce £7/£13

Sides

Bread basket £1.00	Chef's Salad £3.75	Seasonal Vegetables £3.50
Fries £2.75	Medium Chips £2.75	New potatoes £2.75
Mash £2.75	Sweet potato dauphinoise £2.75	

Something to share

Jumbo chilli beef or veggie nachos

Cornish Mussels steamed in a creamy Hoegaarden, garlic and parsley sauce

Tapas tray:

- Lemon & black pepper cod goujons £12.50
- Spanish ham croquettes with chilli sauce £13
- Roasted tomatoes stuffed with aioli £12
- Asparagus with smoked salmon & horseradish cream
- Bay scented prawn and bacon brochettes

Pies – all come with a selection of seasonal vegetables £7.50

Lunchtime offer – all pies for £5

Monday – Saturday 12–5pm

Roasted duck with beetroot puree

Fish with fennel and bacon topped with cheddar mash

Beef, chorizo and Doombur

Chicken, stilton and roasted vegetable

Sweet potato, roasted vegetable and caramelised onion

Pie Tasting plate – all the above in miniature for £12

Salads

- Greek salad – feta, olives, beef tomato, red onion £8.50
- Corn-fed free range chicken breast caesar salad with parmesan & herb crostinis £9.50
- King tiger prawns and grilled vegetables with a chilli and mango relish £9.50
- Balsamic sirloin steak salad £12
- Smoked salmon and asparagus with horseradish aioli £9

Desserts

- Lime panna cotta with a mango sorbet £5.50
- Rich chocolate pudding with warm chocolate sauce & ice cream £6
- Marshfield Farm ice cream – raspberry pavlova, caramel fudge and clotted cream or honey and stem ginger £4.95
- Sticky toffee pudding with ice cream £5.50
- Strawberry and chocolate cheesecake with ice cream £6
- Cheese board £7.50

A discretionary 10% service charge will be added to your bill